

Indiana State Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 005051	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 11/14/2014
NAME OF PROVIDER OR SUPPLIER INDIANA UNIVERSITY HEALTH		STREET ADDRESS, CITY, STATE, ZIP CODE 1701 N SENATE BLVD INDIANAPOLIS, IN 46202		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
S 000	INITIAL COMMENTS This is a hospital licensure complaint investigation. Date of Survey : 11/14/2014 Facility Number : 005051 Complaint # IN00155282 Substantiated: State deficiencies related to the allegations are cited. Surveyors : Albert Daeger, Medical Surveyor QA Review: JLee 01-20-15	S 000		
S 610	410 IAC 15-1.5-2 INFECTION CONTROL 410 IAC 15-1.5-2(f)(3)(D)(x) (f) The hospital shall establish an infection control committee to monitor and guide the infection control program in the facility as follows: (3) The infection control committee responsibilities shall include, but not be limited to, the following: (D) Reviewing and recommending changes in procedures, policies, and programs which are pertinent to infection control. These include, but are not limited to, the following: (x) A program of food preparation and storage for all personnel involved in food handling which includes, but is not limited to, the following: (AA) Storage of employee food in patient refrigerators.	S 610		3/11/15

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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S 610	<p>Continued From page 1</p> <p>(BB) Medications in nutrition refrigerators.</p> <p>(CC) Refrigerator and freezer temperature monitoring.</p> <p>This RULE is not met as evidenced by: Based on document review, observation, and staff interview, the facility failed to ensure IU Health Riley offsite Main Kitchen refrigeration storage units were complying with basic sanitation practices specified in 410 IAC 7-24, Retail Food Establishment Sanitation Requirements effective November 13, 2004 and hospital policies..</p> <p>Findings included:</p> <p>1. The facility did not follow their policy/procedure 5.20, Labeling and Date Marking (Last approved 1/22/13). The policy indicated food items shall be clearly marked to indicate the use by or expiration date. Food items prepared onsite have a 3 days storage period and ready-to-eat food that has been open and stored in the refrigerated unit has a 7-day storage period before it has to be used or discarded; all food shall be covered or in closed containers to protect against the possibility of contamination.</p> <p>2. Packaged and Unpackaged Food; Separation, Packaging, and Segregation, 410 IAC 7-24-173 indicated Food shall be protected from cross contamination by the following: Separating raw animal foods, fruits and vegetables, before they</p>	S 610		

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S 610	<p>Continued From page 2</p> <p>are washed during storage, preparation un</p> <p>3. At 10:50 AM on 11/14/2014, the Indiana University Health Riley offsite main kitchen's walk-in cooler was toured. Cases of unwashed assorted produce were observed on racks directly above pre-packaged ready-to-eat produce and a package soup. An upright cart containing sheets of bacon for further cooking were observed not covered to protect against environmental contamination. On the storage rack were assorted opened packages of salami and other deli meat that were plastic wrapped and were not date marked with the date they were either first opened or the date they were to be discarded if not used within that period. A container of ready-to-eat meatballs was not date marked as required by hospital policy. Open container of potato salad that was plastic wrapped after used was observed with heavy excess of potato salad residue smeared over the plastic and on the container itself.</p> <p>4. At 11:15 AM on 11/14/2014, the walk-in freezer in Indiana University Health Riley offsite Main kitchen was toured. A container of left-over ready-to eat scrambled egg omelets were observed not covered or date marked reflecting the required 7-day cumulative refrigeration storage time. Cases of assorted food products that were stacked on the top wire racked</p> <p>5. At 12:30 PM on 11/14/2014, staff member #4 (Foodservice Operations Manager) confirmed the walk-in cooler needed organization and there were several items that were not properly date marked as per hospital policy. The staff member confirmed the sanitation in the walk-in cooler was lacking cleanliness. Cases of food product in the Walk-in cooler were stored to high on the food</p>	S 610		

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S 610	Continued From page 3 storage wire racks. The product was exceeding 18-inch minimum distance allowed from the product to the walk-in cooler ceiling; however, the product was too close to the sprinkler heads in the walk-in cooler. This over-stocked of food in the walk-in cooler was contributed to the other three food establishments in Riley's offsite storing their back-stock in the cooler.	S 610		
S1118	410 IAC 15-1.5-8 PHYSICAL PLANT 410 IAC 15-1.5-8 (b)(2) (b) The condition of the physical plant and the overall hospital environment shall be developed and maintained in such a manner that the safety and well-being of patients are assured as follows: (2) No condition shall be created or maintained which may result in a hazard to patients, public, or employees. This RULE is not met as evidenced by: Based on document review, observation, and staff interview, the facility failed to maintain the hospital environment in such a manner that the safety and well-being of patients, visitors, and/or staff are assured for the Indiana University Health Riley offsite main kitchen. Findings included: 1. OSHA and 2000 Life Safety Code requires a 18-inch clearance for each sprinkle head. Storage that is too close to a sprinkler pendant could alter discharge patterns, thus the 18-inch	S1118		3/11/15

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S1118	<p>Continued From page 4</p> <p>clearance requirement would be needed to ensure proper water spray from the sprinkler in case it was activated due to a fire emergency.</p> <p>2. Review of policy/procedure 5.6 Nutrition & Dietetics (Last reviewed 5/6/13); the HACCP Guidelines for Receiving and Storage of Products section of the policy indicated proper storage of food is essential to preserve its quality, prevent contamination and retard bacterial growth. The policy indicates all food storage areas will be kept clean and orderly at all times. Food will be stored at least 6 inches above the floor for easily cleaning and moping under the storage crates. Foods not subject to further washing or cooking will be protected from contamination by foods requiring further washing or cooking. All food shall be covered or in closed containers to protect against the possibility of contamination.</p> <p>3. At 10:30 AM on 11/14/2014, the Indiana University Health Riley offsite main kitchen was toured. The floor was observed with spilt case of blue berries lying on the floor. The berries were covering the aisle of the walk-in cooler and were observed lying under the food storage rack loose in the walk-in cooler. Loose melons and a corn cob were observed lying on other cases of produce. Cases of assorted food products that were stacked on the top of the wire racked shelf were stacked within 2-inches from the ceiling. The walk-in cooler had a sprinkler head that was lower than the height of the stacked cases on the wire rack. The cases on the racks in the walk-in cooler were observed disorganized. Another row of assorted cases of food were observed extended outward from the storage rack of food storage racks on 2 to 4 inch high plastic crates. This extended row was also obstructing the walk-in cooler door to the walk-in freezer. Under</p>	S1118		

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S1118	<p>Continued From page 5</p> <p>the upside down plastic crates were heavy accumulation of soil and other debris presenting evidence of lacking cleaning the entire floor of the cooler</p> <p>4. At 11:15 AM on 11/14/2014, the walk-in freezer in Indiana University Health Riley offsite Main kitchen was toured. The freezer floor surface was observed with heavy soil residue on the floor. Cases of assorted food products that were stacked on the top wire racked shelf were stacked within inches from the ceiling and couple cases were observed in direct contact with the freezers</p> <p>5. At 11:30 AM on 11/14/2014, staff member #3 (Foodservice Supervisor) indicated the walk-in cooler in the main kitchen is the only walk-in cooler at Riley Hospital. All four of the foodservice operations store their product in the walk-in cooler. This is the main reason why the cooler is crowded of merchandise. William knows the storage in the walk-in refrigerator is unorganized. The staff member confirmed the Walk-in freezer and cooler has sanitation concerns in regards to cleanliness and proper stocking of merchandise.</p> <p>6. At 12:30 PM on 11/14/2014, staff member #4 (Foodservice Operations Manager) confirmed the walk-in cooler needed organization. Cases of food product in the Walk-in cooler were stored to high on the food storage wire racks. The product was exceeding 18-inch minimum distance allowed from the product to the walk-in cooler ceiling; however, the product was too close to the sprinkler heads in the walk-in cooler.</p>	S1118		